

MDARD Wild Game Sausage Processing Requirements*

RECEIVE

Examine the meat. Reject any carcass that, in whole or in part, shows evidence of **spoilage** or **disease**.

Immediately cool to 41° F or below.

STORE & PROCESS

Process in this order:

1. Meat other than wild game
2. Wild game butchered and examined by a licensed food establishment (received as skin-on, whole carcass)
3. Wild game not butchered and examined by a licensed food establishment (received as skin-off carcass and/or portions)
4. Wash, rinse and sanitize processing equipment and food contact surfaces

If processed in another order, then equipment and food contact surfaces must be cleaned and sanitized between each category of meat.

LABEL

Label must state:

- "Not for Sale"
- Species identify

Example

NOT FOR SALE
BEAR SAUSAGE

NOTIFY

Final Consumer Notification by sign, posting or label when sausage contains meat from:

- more than one owner
- Any meat was received skin off and/or partial carcass

Made from multiple wild game sources that did not receive whole carcass examination by a licensed food establishment

Minimum 11
point font

Clearly legible

*Must be an MDARD licensed food establishment and have an MDARD Wild Game Processing Variance at Retail Food Establishments Variance